



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
 www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Carnicería y Taquería El Dorado				DATE 9/21/2022	TIME IN 11:40 AM	TIME OUT 4:45 PM
ADDRESS 29618 Nuevo Rd, Nuevo, CA 92567				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Juan Martinez & Joel Figueroa				EMAIL marti741@cougars.csusm.edu		Major Violations 1
PERMIT # PR0083236	EXPIRATION DATE 10/31/2022	SERVICE Routine inspection	REINSPECTION DATE 1/21/2023	FACILITY PHONE # (951)981-0110	PE 3611	DISTRICT 0016
				INSPECTOR NAME Leslie Aranda	Points Deducted 20	

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.
 GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

B
SCORE 80

○ In = In compliance
 + COS = Corrected on-site
 ○ N/O = Not observed
 ○ N/A = Not applicable
 ○ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/A	1. Food safety certification Jocelyn Martinez, 360 Training, 3/14/27			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used properly	+	4	2
In		6. Adequate handwashing facilities supplied and accessible	+		2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A		4	2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A		4	2
Discussed chlorine 100ppm / Discussed water >100F					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In		N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
In				4	2
Water Temperature 3-comp sink: 134°F					
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				4	2
In	N/A				1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	1
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	1
37. Equipment, utensils, and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, and complete	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	1
55. Impound	1



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Carniceria y Taqueria El Dorado	DATE 9/21/2022	PERMIT # PR0083236
--	-------------------	-----------------------

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS
2

Inspector Comments: Employees shall properly wash their hands before handling food, equipment, or utensils, as often as necessary during food preparation, when switching between tasks, before putting on gloves, after touching personal items, after touching body parts, after using the restroom, and any time contamination may have occurred. Observed the following:

-An employee touch their personal beverages to remove them, then almost head back to the meat cutting board to continue prepping food. They were immediately stopped by the inspector and instructed to remove their gloves, wash their hands, and put on gloves prior to continuing to prep the food.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Handwashing soap in a dispenser, paper towels in a dispenser, or drying device, shall be provided and the handwashing sink shall be maintained clean, unobstructed, and accessible at all times for employee use. Observed the following:

-The handwashing sink (across from the meat display case) to be missing paper towels in the dispenser. There was a roll of paper towels on the cutting board near the handwashing sink. This is NOT approved. No contamination of wash water was observed onto the cutting board. This was corrected on site and paper towels were provided to the paper towel dispenser at time of inspection.

-The handwashing sink in the employee restroom to be missing paper towels in the dispenser. This was corrected on site and paper towels were provided to the paper towel dispenser at time of inspection. Ensure this is fully stocked at all times.

-A bottle of windex hanging from the splashguard of the handwashing sink inside the basin. Ensure the toxic chemicals are properly stored and not impeding access from employees washing their hands.

-The back handwashing sink to be blocked by the paper towel dispenser inside the basin and the waste oil receptacle in front of the handwashing sink. This was corrected on site and removed. Ensure the handwashing sink is ACCESSIBLE for use AT ALL TIMES.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Carniceria y Taqueria El Dorado	DATE 9/21/2022	PERMIT # PR0083236
---	--------------------------	------------------------------

7. PROPER HOT & COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: All potentially hazardous food shall be maintained at 135F and above or 41F and below. Observed the following:

-Meat chicharron pieces on the fryer basket with internal temperatures ranging from 113-131F. Owner stated the meat chicharron pieces had been out for approximately 1.5 hours. Instruction was given to reheat them to 165F and properly hot hold them at an internal temperature of 135F and above AT ALL TIMES.

-A 1.5 lb bag of meat chicharron pieces placed on top of the bakery display case measuring room temperature of 71F. The owner stated that the chicharron pieces had been out for approximately 3 days prior. Upon education on proper holding temperatures, the meat chicharron pieces were voluntarily discarded.

-The cold top unit inside the kitchen holding potentially hazardous food at internal temperatures between 44-53F, on the top and bottom inserts. Per the owner, the food had been there for over 4 hours and was voluntarily discarded. The unit was impounded pending repairs and verification of repair by this Department. A re-inspection is set in 1 week (9/28/2022). The following food items measured internal temperatures between 44-53F:

- 1/2 gallon of milk
- 1 tray of eggs
- Approx 10 lbs of beans
- Approx 10 lbs of cooked rice
- 1 bottle of coffee creamer
- Approx 2 lbs of queso cotija
- Approx 6 slices of American cheese
- 2 chicken franks
- 1/2 lb of guacamole with sliced tomatoes
- 2 lb of red salsa
- 2 lb of green salsa
- Approx 2 lb of mozzarella cheese

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS
2

Inspector Comments: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals and vermin. Observed the following:

-A can of Raid Ant and Roach in the dry storage room as well as 1 container of Orkin Home Defense inside the bakery room. This is NOT approved pest control. Remove the unapproved household pest control from the food facility.

-The air curtain on the side delivery door to blow the air inwards towards the food facility. Ensure to adjust the direction of the vents and ensure the air blows outwards to keep the flies away from the food facility.

Each food facility shall be kept free of vermin. Observed several flies inside of the food facility. No contamination of food or food contact surfaces was observed at this time. Ensure to obtain pest control within 1 week (9/28/2022) and provide a copy of the pest control receipt to Leslie Aranda at LAranda@rivco.org. Owner stated they do not get regular pest control. Ensure to obtain pest control as needed to eliminate and maintain the flies away from the food facility.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Carniceria y Taqueria El Dorado	DATE 9/21/2022	PERMIT # PR0083236
---	--------------------------	------------------------------

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: All food shall be separated and protected from contamination. Observed the following:

- The ice machine stored adjacent to the produce customer self service area, accessible by customers. Owner stated they only use the ice for keeping the fish in the meat display case cold. Either move the ice machine closer to the meat department, inaccessible by customers or put a lock on the ice machine to prevent possible contamination from customers.
- A soiled tools box stored adjacent to bulk seasonings in the side storage room (adjacent to the side delivery door). Ensure to relocate the tools box and keep it separate from food items to prevent possible contamination.
- Cooling bread with the top tray exposed to potential overhead contamination. This was corrected on site and the baker added an empty tray. Ensure to always have an empty tray to prevent possible overhead contamination.
- Dented can of sweet peas and a can of chicken noodle soup. These were shown to the owner and removed from the sales floor. Ensure to remove any dented cans from sale.
- The waste oil receptacle in front of the back handwashing sink, inside the kitchen. Ensure to relocate the waste oil receptacle to an area away from food prep or food storage to prevent possible cross contamination.
- Uncovered raw chicken inside the walk-in cooler. Ensure all food is properly labeled.
- A container of raw chicken next to raw beef and the raw chicken and raw beef above a box of cucumbers. Also observed raw chicken next to sliced bacon. Ensure all produce all stored separate from raw meats and poultry to prevent possible cross contamination.
- Boxes of lettuce and buckets of crema and filling on the floor of the walk-in cooler. Ensure ALL food is elevated at least 6 inches.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

Inspector Comments: NOTE: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food contact surfaces. All toxic substances shall be properly labeled. Observed the following:

- A clear plastic container of baking soda stored under the hot holding unit, unlabeled. Ensure to label and keep separate from possible contamination.
- Several unlabeled spray bottles inside the janitorial closet. Ensure all spray bottles are properly labeled as to its contents.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: All food shall be stored in approved container and labeled as to its contents. Food shall be stored at least 6 inches above the floor on approved shelving. Observed the following:

- A LOT of food on the floor inside of the dry storage room, specifically cans of menudo, cans of mixed vegetables, boxes of dona maria, boxes of salt, boxes of paper goods, boxes of chips, boxes of peanut oil, and cans on the floor. Ensure ALL food items are properly stored 6 inches above the floor to prevent possible cross contamination.
- Sacks of onions and rice on the floor of the customer sales floor. Ensure all food is elevated at least 6 inches.
- A box of colored sugar crystal on the floor of the bakery room. Ensure ALL food is elevated at least 6 inches above the floor.
- Unlabeled salt, sugar inside the kitchen. Ensure all bulk food containers are properly labeled as to its contents.
- The re-use of single use sour cream containers. Discontinue the re-use of single use containers and only use approved food grade containers that are smooth, sealed, and easily cleanable.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Carniceria y Taqueria El Dorado	DATE 9/21/2022	PERMIT # PR0083236
--	-------------------	-----------------------

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

0

Inspector Comments: NOTE: All food shall be properly labeled with the common name of the product, ingredients list in descending order (if more than 1 ingredient), net weight, and name and address of packaging. Observed VARIOUS food items without the properly labeling. Owner stated they ran out of the labels from the vendor they receive various of the food items from. Ensure that all of the food items have the proper labeling:

-Packaged cal, tortillas, peanuts, jamaica, cinnamon, tamarind, rice, beans, lentils, brown sugar, dried chiles, etc.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Carniceria y Taqueria El Dorado	DATE 9/21/2022	PERMIT # PR0083236
---	--------------------------	------------------------------

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: All utensils and equipment shall be approved and in good repair. Observed the following:

- A large ice machine, excess stainless steel containers, a large cold holding unit (in between the hot holding unit and the bread display), a bakery mixer inside the dry storage room, and various meat slicers throughout the food facility. If these pieces of equipment are no longer needed by the food facility, ensure to remove them to prevent a harborage issue.
- Milk crates being used throughout the food facility to elevate food items and store items inside. Discontinue the use of milk crates and only use approved equipment that is smooth, sealed, and easily cleanable.
- Heavily rusted shelving inside the dry storage room and in the side storage room (near the janitorial closet). Replace the heavily rusted shelving with approved shelving that is smooth, sealed, and easily cleanable.
- A loosely attached vent cover inside the dry storage room. Properly attach the vent cover in an approved manner with an approved material.
- Deteriorated caulking on the right side of the food preparation sink. Re-caulk the sink in an approved manner with an approved material.
- Deteriorated caulking on the sliding door of the meat display case, specifically in front of the fish. Re-seal the caulking in an approved manner with an approved material. Re-caulk other sliding doors of the meat display case as needed to ensure it is smooth, sealed, and easily cleanable.
- Deteriorated caulking on the sides of the mop sink. Re-caulk the mop sink to the wall in an approved manner with an approved material.
- Excess buckets stacked inside the dry storage room. Owner stated they are not really used within the facility. If they are not to be used, remove from the facility to prevent a harborage issue.
- A PVC piping and duct tape instrument to dry chicharron and chorizo. This is NOT an approved piece of equipment to dry chicharron and chorizo. Ensure to ONLY use approved utensils and equipment that are smooth, sealed, and easily cleanable.
- A cracked spoon in the warewashing area. This was shown to an employee and it was voluntarily discarded. Ensure to regularly monitor all utensils and equipment and ensure they are smooth, sealed, and easily cleanable.
- Duct tape on the edges of the handle to open the side delivery door. Owner was unsure why the side delivery door had duct tape. Remove the duct tape and repair the handle as needed to ensure it is in good repair.
- Split gasket on the right door of the 3-door freezer. Owner stated plans to remove this freezer and replace it with a different commercial grade freezer. If the unit is to stay, replace the gasket. If the unit will be switched, ensure the new unit is NSF/ ANSI-equivalent.
- A split gasket on the door to the walk-in cooler. Replace the gasket in an approved manner with an approved material.
- A loose faucet handle on the 3-compartment sink. Ensure to secure the faucet handle to the sink in an approved manner.
- The cold top unit inside the kitchen holding potentially hazardous food at internal temperatures between 44-53F, on the top and bottom inserts. The unit was impounded pending repairs and verification of repair by this Department. A re-inspection is set in 1 week (9/28/2022).
- A produce display unit in front of the cash register with the produce on ice. The unit was draining onto a bucket and the unit was elevated on milk crates. This is NOT approved. Ensure to remove the ice and elevate the unit either on wheels or legs with at least a 6 inch clearance to facilitate cleaning and inspection.
- Raw wood on the doors of the bakery display case. Ensure to seal the raw wood in an approved manner with an approved material.
- Observed that the facility installed a new Electric Vulcan oven inside the cookline. This Department will research and advise regarding the specifications for the electric oven for proper use of the equipment.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Carniceria y Taqueria El Dorado	DATE 9/21/2022	PERMIT # PR0083236
---	--------------------------	------------------------------

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS
1

Inspector Comments: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be approved to measure the wash water and applicable sanitization method. Observed that the facility does not have chlorine test strips. Ensure to provide test strips. Ensure staff are aware of how much chlorine to add to sanitizer buckets and during warewashing and how to use the test strips. Ensure staff are aware of how to calibrate and use a thermometer to measure the wash water temperature and ensure it is over 100F.

Also observed the dishes to be mixed within the 3-compartment sink (i.e. the clean dishes drying next to the wash basin and dirty dishes next to sanitizing basin of the 3-compartment sink). Ensure to PROPERLY use the 3-compartment sink and put the dirty dishes next to the wash basin and the drying dishes next to the sanitize basin to prevent possible cross contamination.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN;ADEQUATE CAPACITY

POINTS
1

Inspector Comments: All utensils and equipment shall be maintained clean. Observed the following in need of cleaning:

-The bakery display case, as observed excess debris on the sliding track, inside, and along the trays. Remove the excess debris and maintain it clean.

-The two meat slicers in use, on the cutting boards and prep tables, as observed excess food debris around the unit. Remove the food debris and maintain the meat slicers clean.

-The inside of the 3-door freezer, as observed excess food debris. Remove the food debris and maintain it clean until it is to be removed from the food facility.

-The vent near the bakery display case, as it was observed with excess dust. Remove the excess dust and maintain it clean.

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation.(114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS
1

Inspector Comments: All utensils and equipment shall be handled and stored in an approved manner, protected from contamination. Observed the following:

-A styrofoam cup with disposable forks with the food contact surface exposed. Ensure to properly store them with the food contact surface protected from possible contamination.

-Observed the tongs for the bakery display case to not be attached to the display case. Ensure to secure the tongs inside the display case to secure them against possible drop and contamination.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
0

Inspector Comments: NOTE: Observed the facility to be missing display thermometers inside the refrigeration units. Ensure to provide display thermometers inside the refrigeration units holding potentially hazardous food to ensure it is maintained at 135F and above or 41F and below at all times.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Carniceria y Taqueria El Dorado	DATE 9/21/2022	PERMIT # PR0083236
---	--------------------------	------------------------------

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: Observed a moist wiping cloth out on the cutting board, near the front meat prep area. Discontinue the storage of moist wiping cloths in this manner and ensure to properly store them inside a sanitizer bucket of approved concentration (100ppm chlorine) in between uses to prevent bacterial growth.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS
0

Inspector Comments: NOTE: All plumbing shall be installed and maintained to prevent any contamination, kept clean, fully operative, and in good repair. Observed the following:

-A clear flexible tube connected from the top component of the ice machine and draining directly inside the floor sink. This clear flexible tube is NOT an approved piping/ tubing for the waste water disposal. Ensure to replace with a rigid PVC pipe and ensure there is at least a 1 inch air gap from the top of the floor sink to prevent possible backflow contamination.

-The back handwashing sink and the 3-compartment sink directly connected to a single drain line that is 1 inch above the floor sink. Ensure the handwashing sink and 3-compartment sink have SEPARATE drain lines that drain indirectly to the floor sink via a 1inch air gap.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS
1

Inspector Comments: Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Observed the roll of toilet paper stored above the dispenser. Ensure the roll of toilet paper is properly stored INSIDE the dispenser to prevent possible contamination.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Carniceria y Taqueria El Dorado	DATE 9/21/2022	PERMIT # PR0083236
--	-------------------	-----------------------

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Lockers or another approved area for personal belongings shall be provided. Observed the following:

-A personal hat and speaker stored on a top shelf of the dry storage room above and adjacent to canned goods. Ensure personal items are properly stored in a designated area, away from food prep and food storage to prevent possible cross contamination.

-A personal oreo mug, vitamins, and closed lid coffee on top of the meat display case and a personal Arizona tea on a lower shelf under a stainless steel prep table. All of the items were relocated. Ensure all personal items are stored away from food prep and food storage to prevent possible cross contamination. Upon further inspection, these items had been relocated adjacent to spices in the side room near the janitorial closet. Ensure to have a designated area for personal items that will not lead to potential contamination.

-A personal jacket hanging from the wire shelving rack near the Vulcan oven and clean utensils. Ensure personal jackets are properly stored in a designated area.

-A personal purse, water bottle, etc on the floor of the dry storage room. Ensure all personal items are properly stored.

-Personal coffee makers above the cold top unit in the back kitchen. Remove the personal coffee makers and ensure they are properly stored in a designated area away from food prep and food storage.

-A personal lunch bag stored next to salsas inside the walk-in cooler. Ensure employee items are stored in a separate/ designated area to prevent possible contamination.

-No clear designated area for employee belongings storage and employee break area. Ensure to provide lockers for personal item storage and a designated area for employee breaks to prevent possible cross contamination with food prep and food storage.

-No mop rack available inside the janitorial closet. Ensure to provide a mop rack to facilitate mop air drying and storage.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Carniceria y Taqueria El Dorado	DATE 9/21/2022	PERMIT # PR0083236
---	--------------------------	------------------------------

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

0

Inspector Comments: NOTE: The floors, walls, and ceilings shall be maintained in good repair and fully enclosed. Observed the following:

- A hole on the ceiling panel around the piping, near the edge of the meat display case. Seal the hole in an approved manner with an approved material.
- A hole on the ceiling panel around the piping, near the door to enter the restroom. Seal the hole in an approved manner with an approved material.
- A hole adjacent to the light on the side storage area (near the side delivery door). Seal the hole in an approved manner with an approved material.
- An improperly placed ceiling tile above the cold top unit/ bulk food items. Adjust the ceiling tile and eliminate the gap.
- Cracked ceramic tiles under the hot holding unit, near the door to the janitorial closed, near the ice machine, and near the edge of the meat display case. Ensure to repair the cracked tiles in an approved manner with an approved material.
- Duct tape on vinyl sheet flooring in front of the 3-door freezer and inside the bakery room. Remove the duct tape and repair the flooring as needed to ensure it is smooth, sealed, and easily cleanable.
- Detaching vinyl sheet flooring cove base and metal strip from the wall across from the 3-door freezer. Secure the vinyl sheet cove base to the wall in an approved manner with an approved material.
- Approximately 6 detaching ceramic cove base tiles from under the meat department cutting board and 1 missing cove base tile. Provide the missing cove base tile and properly seal the detaching ceramic cove base tiles to the wall in an approved manner with an approved material.
- Loose wall frame and vent cover on the door to the janitorial closet. Secure the loose wall frame and vent cover.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See #7 for the food that was voluntarily discarded

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

POINTS

0

Inspector Comments: See #7 and #34 for the impounded cold top unit

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

Overall Inspection Comments

At this time, this facility failed to meet the minimum health standards of the California Health and Safety Code (80 =B). A re-inspection has been set for 1 week (9/28/2022). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted, do not move, remove, or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions, contact Leslie Aranda at LAranda@rivco.org or call 951-766-2824.



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Carniceria y Taqueria El Dorado	DATE 9/21/2022	PERMIT # PR0083236
--	-------------------	-----------------------

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Juan Martinez
Person in Charge
09/21/2022

Leslie Aranda
Environmental Health Specialist
09/21/2022

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):
 "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

No foil or cardboard on shelves!

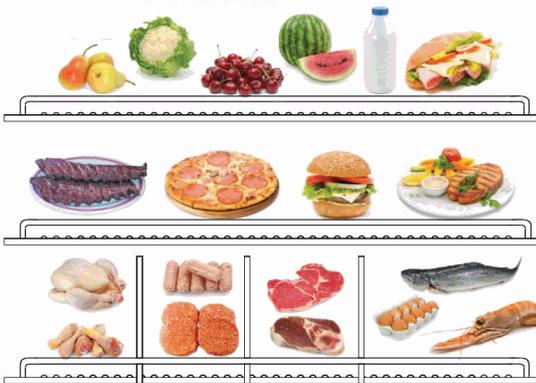


PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

Cooked Food

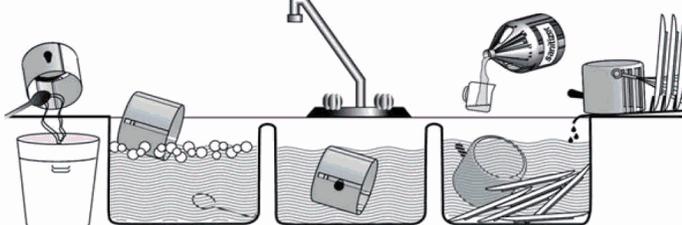
Raw Meat, Raw Eggs



Store cooked and ready-to-eat food above raw food to avoid cross-contamination.
 Keep all food covered to prevent contamination

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
 - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
 - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

PROPER FOOD THAWING METHODS



1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE
 260 N Broadway
 Blythe, CA 92225
 Phone 760-921-5090
 Fax 760-921-5085

CORONA
 2275 S Main St #204
 Corona, CA 92882
 Phone 951-273-9314
 Fax 951-520-8319

HEMET
 800 S Sanderson Ave #200
 Hemet, CA 92545
 Phone 951-766-2824
 Fax 951-766-7874

INDIO
 47-950 Arabia St #A
 Indio, CA 92201
 Phone 760-863-8287
 Fax 760-863-8303

MURRIETA
 30135 Technology Dr #250
 Murrieta, CA 92563
 Phone 951-461-0284
 Fax 951-461-0245

PALM SPRINGS
 554 S Paseo Dorotea
 Palm Springs, CA 92264
 Phone 760-320-1048
 Fax 760-320-1470

RIVERSIDE
 4065 County Circle Dr #104
 Riverside, CA 92503
 Phone 951-358-5172
 Fax 951-358-5017